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CHOCOLATE COCONUT CRUNCH COOKIES

Categories: Cookies

Yield: 4 dozen

2 c Flour

1 ts Baking soda

1/4 ts Salt

1 c Butter; unsalted, softened 3/4 c
Brown sugar

2 Eggs; lightly beaten 2 ts Vanilla

1 ts Almond extract 2 c Coconut;
shredded 12 oz Chocolate chips 1 1/2 c
Almonds; lightly salted -dry roasted,
finely chopped Preheat the oven to 300.
In a small bowl, whisk together the flour,
baking soda and salt. In a medium bowl,
whisk together the flour, baking soda and
salt. In a medium bowl with an electric
mixer, cream the butter and sugars. Beat

in the eggs, vanilla and almond extract.

Mix on low speed until blended. Add the flour mixture and mix just until blended; do not overmix. add the coconut, chocolate chips, and almonds and stir just until blended. Drop the dough by rounded tbsp 2" apart onto an ungreased cookie sheet. Bake for 18 to 20 minutes.